



WINNETU OCEANSIDE RESORT

Edgartown • Martha's Vineyard • Massachusetts

GROUP MENUS



*Photos Courtesy of Randi Baird Photography
(www.rbaird.com)*

CONTINENTAL AND BUFFET BREAKFASTS
MORNING AND AFTERNOON BREAKS
LUNCHEONS
PLATED RECEPTION DINNER PACKAGES
COCKTAIL RECEPTIONS
PLATED DINNERS
BUFFET DINNERS
BAR SELECTIONS
TABLE WINES

Our Executive Chef encourages the creation of personalized menus to further enhance the overall experience. Many seasonal items can be created using the abundance of product available here on Martha's Vineyard.

Corporate Office: 321 Commonwealth Road, Suite 201, Wayland, MA 01778

Island Office: 31 Dunes Road, Edgartown, MA 02539

Phone: 508-310-9922

Phone: 508-627-4747

Fax: 508-310-0479

Fax: 508-627-4749

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BREAKFAST OPTIONS

CONTINENTAL BREAKFAST

Assortment of Chilled Juices
Fresh Fruit Platter
Selection of Cereals with Whole and Skimmed Milks
Individual Yogurt Cups
Assorted Muffins and Pastries
Flaky Croissants
Freshly Brewed Regular & Decaffeinated Coffee
Hot Teas
*\$12.00 per person**

RESORT BUFFET BREAKFAST

Assortment of Chilled Juices
Housemade Granola
Assorted Cereals
Fresh Fruit
Yogurt
Assortment of Pastries & Breads
Bagels With Cream Cheese & Spreads
Breakfast Potatoes
French Toast or Pancakes (We alternate these two items.)
Smoked Bacon
Sausage Links
Omelets & Eggs prepared to order
Assorted Teas
Coffee and Decaffeinated Coffee
\$18.00 per adult*
\$12.00 per child, age 12 and under*

****An 18% Service Fee, 4% Administrative Fee and 6.25% Sales Tax will be applied to above prices.***
Consumer Advisory: The State of Massachusetts warns that the consumption of raw or undercooked potentially hazardous food may be harmful.



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MEETING BREAK OPTIONS

MEETING BREAK OPTION NO. 1

Selection of Homemade Cookies
Coffee, Decaffeinated Coffee, Tea
Bottled Sparking and Still Waters
Assorted Soft Drinks
\$8.00 Per Person

MEETING BREAK OPTION NO. 2

Fruit or Granola Bars
Individual Yogurt Cups
Coffee, Decaffeinated Coffee, Tea
Bottled Sparking and Still Waters
Assorted Soft Drinks
\$12.00 Per Person

MEETING BREAK OPTION NO. 3

Selection of Homemade Cookies
Fresh Whole Fruit Bowl
Mini Brownies & Blondies
Coffee, Decaffeinated Coffee, Tea
Bottled Sparking and Still Waters
Assorted Soft Drinks
\$13.00 Per Person

MEETING BREAK OPTION NO. 4

Fresh Mixed Berries
Lemon Pound Cake
Biscotti & Tea Cookies
Coffee, Decaffeinated Coffee, Tea
Bottled Sparking and Still Waters
Assorted Soft Drinks
\$13.00 Per Person

MEETING BREAK OPTION NO. 5

Chocolate-Dipped Strawberries
Mini Fruit Tarts
Assorted Mini Pastries
Coffee, Decaffeinated Coffee, Tea
Bottled Sparking and Still Waters
Assorted Soft Drinks
\$15.00 Per Person

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LUNCH OPTIONS

DELI SANDWICH BUFFET

Sliced Smoked Turkey, Maple Ham and Roast Beef
Sliced Cheddar and Swiss Cheeses
Assorted Breads
Lettuce, Sliced Tomatoes, Onion and Pickles
Mixed Greens
Potato Salad
Grilled Marinated Vegetables
Fruit Salad
Cape Cod Chips
Cookies and Brownies
\$29.00 per person

SOUP & SALAD

New England Clam Chowder
Grilled Chicken Cobb Salad with Field Greens, Avocado, Hard-boiled Egg, Bacon, Olives
Selection of Dressings
Marinated Green and Yellow Bean Salad
Chilled Tortellini and Pesto Salad
Fruit Salad
Warm Rolls
Assorted Finger Pastries
\$29.00 per person

SANDWICH BUFFET OPTION

Grilled Chicken Breast, Gruyere & Pesto on Ciabatta
Roast Beef, Sharp Cheddar, Smoked Tomato Chutney and Lettuce on Baguette
Marinated Asparagus, Lemon and Parmesan
Tossed Greens
“Greek” Salad – Haricot Vert, Olives, Tomatoes, Cucumber and Feta
Fresh Fruit Salad
Cape Cod Chips
Cookies and Brownies
\$32.00 per person

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ITALIAN SANDWICH BUFFET

- Tuscan Style Soup
- Italian Sandwiches With
- Sliced Salami, Mortedella, Cappicola, Provolone, Peppers, Tomatoes and Lettuce
- Tortellini Pesto Salad
- Caesar Salad
- Sliced Tomato and Mozzarella
- Fruit Salad
- Tiramisu
- \$34.00 per person*

BOXED LUNCHES (*\$24.00 per person*)

SANDWICHES (CHOICE OF 3 SELECTIONS)

- Grilled Chicken Wrap with Pesto, Arugula and Swiss
- Roast Beef, Boursin, Lettuce and Tomato on Ciabatta
- Grilled Vegetable and Hummus Wrap
- Black Forest Ham and Swiss on Crusty Baguette
- Smoked Turkey and Cheddar on Multi-Grain

SALADS (CHOOSE ONE FOR THE GROUP)

- Cole Slaw
- Potato Salad
- Tortellini and Pesto
- CousCous Salad with Cucumber, Tomato, and Herbs
- Marinated Green and Yellow Beans
- "Greek" Salad – Haricot Vert, Olives, Tomatoes, Cucumber and Feta

All Boxed Lunches Include Fresh Fruit, Cape Cod Chips, and Chocolate Brownies

BEVERAGES (BILLED SEPARATELY ON A CONSUMPTION BASIS)

- Still or Bottled Water \$8.00
- Soft Drinks \$3.00
- Coffee (Decaf or Regular) \$3.00
- Tea \$3.00
- Lemonade \$3.00

Buffet and Plated Lunches can also be accommodated. Please see our dinner selections for menus and pricing

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COCKTAIL RECEPTION OPTIONS

PASSED COLD HORS D'OEUVRES

Potato Chip with House Smoked Salmon and Crème Fraiche Mousse
Beef Carpaccio with Shallot Mustard and Sorrel
Endive with Sugar Beets and Soft Goat Cheese
“Vineyard” Rolls with Ginger-Soy Dipping Sauce
Chilled Local Lobster and Citrus Aioli, Country Toast
House-Cured Tuna Gravlax with Shaved Red Onion, Basil Aioli
Tomato Bruschetta with Basil and Balsamic
Chilled Corn Soup with Jalapeno Oil (in Season)
Chilled Gazpacho with Heirloom Tomato Sorbet
Katama Oysters on the Half-Shell – Cucumber-Ginger Mignonette
Steak Tartar with Garlic Herb Chip
Heirloom Tomato & Cucumber ‘Tartar’
House-Smoked Duck Breast and Dried Fruit Compote
Tuna Tartare with Crispy Shallot and Scallion

PASSED HOT HORS D'OEUVRES

Mini Crab Cakes with Spicy Remoulade
Warmed Brie with Brown Sugar and Spiced Pecans
Lemon Parmesan Arancini
Grilled Shrimp with Ginger and Lime Dipping Sauce
New England Clam Chowder “Shooters”
Clams Casino
Crispy Oysters with Garlic Aioli
Fried Clams with Lemon Tartar Sauce
Grilled Chicken Satay with Peanut Dipping Sauce
Warm Field Mushroom and Roasted Garlic Toast
Seared Foie Gras, Shallot Relish and Truffle Oil
Crispy Duck and Caramelized Onion Wontons

*One Hour of 3 Passed Hors d'Oeuvres @ \$24.00 per person**

*One Hour of 5 Passed Hors d'Oeuvres @ \$36.00 per person**

*Two Hours of 8 Passed Hors d'Oeuvres @ \$60.00 per person**

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COCKTAIL RECEPTION OPTIONS

STATIONARY HORS D'OEUVRES

Garden Vegetable Crudit� Blue Cheese Dip & Chipotle Dressing	\$9.00 per person
Artisanal Cheese Display Aged and Domestic Cheeses, Berries, Fruits, Breads and Crackers (Minimum 5 different cheeses)	\$14.00 per person
Antipasto Display Selection of Cured Meats, Olives, Marinated Vegetables and Chilled Salads	\$18.00 per person
Katama Oysters on the Half-Shell and Shrimp Cocktail Display Cocktail sauce, Lemons, and Mignonette	\$23.00 per person
Shrimp Cocktail Display Lemon and Cocktail Sauce	\$18.00 per person
Chilled Crab Claw and Lobster Display.....	\$MARKET
Vineyard Raw Bar..... Littlenecks, Katama Oysters, Shrimp and Crab Claws	\$MARKET

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PLATED DINNERS

- Choice of 1 (one) First Course
- Choice of Entrée:
 - Choice of 2 (two) Entrées
 - Vegetarian option always available upon request
- Choice of One Dessert

Package Price: \$70.00 per person

Additional Course (addition of soup or salad): \$10 per person

Additional Cheese Course Prior to Dessert: \$12 per person

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SAMPLE FIRST COURSE SELECTIONS

SALADS

Classic Caesar Salad with Garlic Croutons, Parmesan Reggiano and White Anchovies
Mixed Field Greens with Tiny Tomatoes, Shaved Red Onions and Cabernet Vinaigrette
Boston Lettuce Salad with Sugar Beets, Soft Goat Cheese and Spiced Pecans
Baby Spinach, Frisee, Shaved Fennel, Parsnip Crisps and Roasted Shallot-Maple Vinaigrette
Baby Iceberg Lettuce with Applewood Smoked Bacon, Blue Cheese and Crispy Shallots
Summer Tomato and Mozzarella Salad, Aged Balsamic and Basil (in season)

SOUPS

New England Clam Chowder
Lobster Bisque with Cognac and Tarragon
Tomato Bisque with Mini Melted Gruyere Sandwich
Island Fish Soup with Crusty Bread and Rouille
French Style Onion Soup with Sherry and Gruyere Crouton

PLATED FIRST COURSES

Seared Crabcake with Field Greens, Candied Lemon and Spicy Remoulade
Duck Confit and Mushroom Tian, Baby Arugula and Cranberry Sauce
Lump Crab and Avocado Timbale with Tiny Tomatoes and Ginger Lime Vinaigrette
Wild Mushroom Risotto with Parmesan Reggiano and Truffle Oil
Lobster and Beet Risotto with Crispy Sage and Brown Butter
Warmed Humboldt Fog Goat Cheese and Fig Tart with Micro Greens and Port Syrup
Caramelized Onion and Brie Raviolo, Sweet Peas and Baby Carrots, Madeira Sauce

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ENTRÉE SELECTIONS

POULTRY

Herb-Roasted Katama Chicken with Whipped Potato, Seasonal Vegetables and Herb Jus
Pan-Seared Statler Chicken Breast with Corn, Tomato and Green Bean Ragout
Grilled Cornish Game Hen, Warm Bacon and Spinach Salad
Half-Roasted Duckling with Summer Corn and Fava Beans, Peach B-B-Q Glaze

SEAFOOD

Pan-Roasted Halibut with Peas, Morels and Roasted Potatoes
Seared Halibut over Lump Crab, Potato and Pea Vine Salad
Grilled Native Swordfish with Summer Vegetable Ratatouille
Native Swordfish over Nicoise Salad, Cabernet Vinaigrette
Seared Swordfish "Au Poivre" with Caramelized Onion Mashed and Roasted Asparagus
Potato-Crusted Local Cod with Littleneck Clam "Chowder" and Crispy Leeks
Yellowtail Sole and Crab with Parsnip Mashed and Baby Vegetable, Buerre Blanc
Pan-Seared Diver Scallops with Celery Root Mashed, Sautéed Greens and Bacon Thyme Buerre Blanc

BEEF

Grilled Center Cut Filet with Butter Whipped Potato, Roasted Asparagus and Red Wine
Seared Filet with Foraged Mushrooms, Fingerling Potatoes and Madeira
Seared "Natural" Sirloin, Lyonnaise Potato, Gorgonzola and Port Wine Syrup
Pan-Roasted Veal Medallions with Parmesan Polenta, Sage and Prosciutto
Twin Sirloin 'Filets', Sweet Potato Mashed, Haricot Vert and Burgundy Jus

DESSERT SELECTIONS

Lemon Savarin with Fresh Mango and Pineapple, Coconut Sorbet
Strawberry – Rhubarb Tart, Crème Fraiche Ice Cream
Warm Apple Tart, Cinnamon Ice Cream and Caramel
Chilled Chocolate Terrine, Raspberry Coulis and Fresh Berries
Mixed Berries with Champagne Sabayon

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DINNER BUFFET SELECTIONS

(Limited to 105 Guests)

Buffet Category	Per Person Price
Carving Station	\$21.00-\$35.00
Starches/Vegetables	\$8.00-\$10.00
Salads	\$8.00-\$10.00
Presented Buffet Entrees	\$15.00-\$24.00
Dessert Selections	\$8.00-\$10.00

Above prices include attendant fees.

An 18% Service Fee, 4% Administrative Fee and 6.25% Sales Tax will be applied to above prices.

CARVING STATIONS

Roasted "Natural" Sirloin with Béarnaise Sauce and Red Wine Sauce

"Prime" Rib with au Jus and Horseradish Cream

Grilled Tenderloin with Three Onion Marmalade and Béarnaise

Herb-Roasted Turkey Breast with Cranberry Sauce and Gravy

Roasted Leg of Lamb with Rosemary Garlic Jus and Dried Fruit Chutney

STARCHES

Roasted Garlic and Herb Mashed Potatoes

Herbed New Potatoes with Rosemary and Olive Oil.

"Lyonnais" Potatoes – Caramelized Onions and Bacon

Roasted Corn and Herb Polenta

Lentil and Rice Pilaf with Caramelized Onions and Zucchini

VEGETABLES

Roasted Seasonal Vegetables

Grilled Corn and Fava Bean Succotash

Haricot Vert with Roasted Shallots and Herb Butter

Roasted Cauliflower Au Gratin

Steamed Asparagus with Tomatoes, Shaved Parmesan and Olive Oil

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DINNER BUFFET SELECTIONS

(Limited to 105 Guests)

SALAD SELECTIONS

Mixed Winnetu Greens, Tiny Tomatoes and Cabernet Vinaigrette
Caesar Salad with Garlic Croutons and Shaved Parmesan Reggiano
Baby Arugula, Blue Cheese, Pinenuts and Balsamic
Grilled Marinated Vegetable Platter
Marinated Baby Artichokes with Parmesan
Sliced Garden Tomato and Mozzarella, Basil and Balsamic (in season)

PRESENTED BUFFET ENTREES

Roasted Native Cod with Bacon, Potato, and Haricot Vert Ragout
Local Sole with Rock Shrimp and Tomato Provencal
Grilled Salmon with Roasted Fennel and Fingerling Potatoes
Harpooned Swordfish Medallions with Artichokes and Nicoise Olives
Quartered Lemon Roasted Chicken with Farm Corn and Garden Herbs
Grilled Chicken Breast with Roasted Cauliflower and Wild Mushrooms
Tortellini with Seasonal Vegetables and Parmesan Cream
Farfalle with Rock Shrimp, Asparagus, Fresh Herbs and Olive Oil

DESSERT SELECTIONS

Lemon Tart, Fruit Tart and Chocolate Cup Mini Pasties
Fresh Fruit Tarts
Chocolate Mousse with Fresh Raspberries
Mixed Berries with Champagne Sabayon
Assorted Chocolate Truffles & Tea Cookies

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PRIVATE CLAMBAKE BUFFET DINNER

Limited to Maximum of 105 Guests

APPETIZERS

New England Clam Chowder
Marinated Heirloom Tomatoes and Cucumbers, Feta Cheese
Grilled Summer Vegetables, Balsamic Reduction, Extra-Virgin Olive Oil
Hand Cut Cole Slaw, Sun dried Cranberries
Mixed Green Salad, Grape Tomatoes, Shaved Vegetables
Three Cheese Tortellini and Spinach Salad
Cheddar Bay Biscuits and Corn Bread

MAIN EVENT

One Pound and a Half Native Lobsters
Steamed Maine Mussels, Littleneck Clams, Andouille Sausage
Char Grilled Tenderloin of Beef
Buttered Sweet Corn, Roasted Red Potatoes
Chipotle-Honey BBQ Chicken
Assorted Condiments & Spreads

DESSERTS

Brownies, Blondies, Chocolate Chip Cookies
Strawberry Shortcake, Whipped Cream
Fresh Fruit Brochettes, Watermelon Wedges

Water, Soft Drinks, and Lemonade

\$105 per adult; \$35 per child (ages 12 and under)
(Price per child does not include lobster.)

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Note: The above menu is for an indoor event.

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BAR ARRANGEMENTS (INDOOR EVENTS)*

PER CONSUMPTION BAR*

Beverage Service on a Per Drink Basis

Prices Do Not Include Sales Tax or Gratuities

Call Brands	\$10.00
Premium Brands	\$12.00
Domestic Beer	\$5.00
Import/Microbrew Beer	\$6.00
Wine – Gold Tier	\$10.00
Wine – Platinum Tier	\$12.00+
Cordials	\$10.00+
Soft Drinks	\$3.00

Gold Bar Package (Minimum of 50 Guests; Two-Hour Minimum)*

3 Wines by the Glass; 3 Beers (Bottle or Draft)

And the following liquors:

Absolut Vodka, Beefeater Gin, Bacardi Rum, J&B Scotch, Jim Beam Bourbon,
Seagram's 7 Canadian Blend, Sauza Tequila

Price per guest: \$20 for first hour; \$14 for each additional hour.

Platinum Bar Package (Minimum of 50 Guests; Two-Hour Minimum)*

3 Wines by the Glass; 3 Beers (Bottle or Draft)

And the following liquors:

Ketel 1 Vodka, Bombay Sapphire Gin, Mount Gay Rum, Johnnie Walker Black Scotch,
Maker's Mark Bourbon, Crown Royal Whisky, Herradura Silver Tequila

Price per guest: \$26 for first hour; \$16 for each additional hour.

Beers

Budweiser, Bud Light and Sam Adams, Stella Artois

Import and Microbrew Beers

Amstel Light, Corona, Heineken

Featured Cordials

Amaretto di Saronno, Bailey's Irish Cream, Grand Marnier, Kahlua, Sambuca

Waters

We feature Panna (still) & San Pellegrino (sparkling) Waters

Liter \$8.00

- * An 18% service fee, 4% administrative fee and 6.25% sales tax will be added to all prices for Host Bar, Gold Bar Packages and Platinum Bar Packages. Hosted bars are limited to parties of 50-145 guests.
- * All bar arrangements can be customized; pricing based on specific selections.
- * Wine upgrades are available; please see our wine list for selections & pricing. Our manager will be happy to make additional suggestions upon request.
- * No outside alcoholic beverages can be brought into the reception facility.

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